



10% Surcharge Sunday and 15 % Public holidays

STARTERS

TOASTED FOCASSIA BREAD

Garlic butter \$9

Sweet Chilli and Cheese \$11

Whipped honey and herb butter \$11

BRUSHETTA \$18

Freshly chopped tomato, basil, red onion, and garlic on toasted organic sourdough topped with feta cheese and finished with balsamic glaze

COCONUT PRAWNS \$23

Crispy coconut coated prawns served with lime aioli dipping sauce

ARANCINI \$20

Hand rolled arancini balls with chefs selection of seasonal filling and accompanying dipping sauce (V, GF)

ANTIPASTO TASTING PLATE \$32

Marinated olives and antipasto medley, house made dip, artisan cheese, salami and tortilla chips

CREPES

SAVOURY CRÊPES TOPPED WITH CHEESE, SERVED WITH RICE & SALAD.

CHICKEN AND LEEK \$24

In a creamy white wine sauce with a touch of mustard

SEAFOOD MORNAY \$26

Our selection of mix seafood, shallots with creamy mornay sauce

SPINACH AND RICOTTA \$24

Hand rolled crepe with our Italian spinach and ricotta filling and passata sauce topped with cheese (GF, V)

MEXICAN \$26

Our Mexican style sauce mixed with refried beans and your choice of either Chicken or Vegetarian filling topped with sour cream and jalapenos (GF)





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MAINS

THAI BEEF SALAD \$26

fresh herbs and seasonal Thai salad with Asian Tender marinated beef and crispy noodles (GF option available)

BEER BATTERED FLAT HEAD \$26

Served with our green goddess salad, chips, house made tartare and lemon

PASTA OF THE DAY

Chefs pasta of the day , see our specials board

GREEK CHICKEN BROCHETTES \$32

Chicken skewers marinated with herbs from our garden, served with salad , flat bread grilled lemon and minted yoghurt (GF optional)

FISH OF THE DAY

market fresh fish of the day , see our specials board

NACHOS \$22

*Pulled Pork, Chicken or Vegetarian, served with sour cream (GF) *Vegan Option Available
Add guacamole 5*

PIZZA \$26

10 " pizza base topped with house made Napoli sauce

*Toppings -
Margarita (V)
Vegetarian (V)
BBQ Meat lovers*

MORROCAN LAMB \$35

Lamb back strap with Moroccan inspired pearl cous cous and herbs, hassle back sweet potato and tzatziki (GF)

IF YOU HAVE A SPECIAL DIETARY REQUIREMENT THAT WE HAVENT COVERED WE WOULD BE MORE THAN HAPPY TO CREATE SOMETHING FOR YOU WITH GIVEN NOTICE

EXTRA'S

BEER BATTERED CHIPS	12.00
SWEET POTATO CHIPS (GF)	14.00
GARDEN SALAD	14.00
SEASONAL VEGETABLES	13.00
SIDE SALAD	13.00
SIDE OF CHIPS	7.00



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SWEETS

BANANA SPLIT \$17

Retro favourite banana split with Vanilla bean ice-cream, crushed nuts, fresh strawberries, marshmallows , cream and chocolate fudge sauce

STICKY DATE PUDDING \$16

Chef Karen's sticky date pudding with butterscotch sauce, So good it's totally acceptable to lick the plate.

HUNTERBELLE CHEESE TASTING PLATE \$28

Served with fruit paste, crackers and dried fruit

AFFOGATO \$9.50

Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream

Add Liqueur

Baileys or Frangelico 3
Mr Black Coffee Liqueur 8

SORBET OF THE DAY \$12

2 scoops (GF, DF)

